



Ponce De Leon

# 45069 - 3 Month Manchego

Ponce de Leon Manchego has a sweet, candied undertone that contributes to its popularity. Manchego is classically paired with quince paste but can also be shaved over salads or vegetables.



## Nutrition Facts

Servings per Container **6**  
Serving size **1.00Z (1oz)**

Amount per serving  
**Calories 120**

	% Daily Value*
<b>Total Fat</b> 10g	<b>13%</b>
Saturated Fat 7g	<b>35%</b>
<i>Trans Fat</i>	
<b>Cholesterol</b> 10mg	<b>3%</b>
<b>Sodium</b> 150mg	<b>7%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 7g	
Vitamin D 0mcg	<b>0%</b>
Calcium 220mg	<b>17%</b>
Iron 0mg	<b>0%</b>
Potassium 20mg	<b>0%</b>

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### \* Benefits

Although Manchego production is regulated, the guidelines are broad enough that a cheese's final flavor and texture span a huge range. All Manchego must be produced from the milk of the Manchego sheep and has a braided basket-weave imprint in the wax rind (which isn't recommended for eating). Manchego can be aged from sixty days to fourteen or more months; rinds may be treated with wax or other protective substances; milk can be raw or pasteurized; production can be automated or handmade. The upshot is this: Manchego is rarely offensive. It's usually quite approachable and snackable; and with increased age comes increased piquancy, spice, and granularity. Ponce de Leon Manchego has a sweet, candied undertone that contributes to its popularity. Manchego is classically paired with quince paste but can also be shaved over salads or vegetables.

### Ingredients

pasteurized Manchega sheeps milk, salt, rennet, cheese cultures and calcium chloride. Preserving agent: egg lysozyme (from egg whites). Rind colorings: caramel.

### ⚠ Allergens

#### Contains:

🥚 eggs 🥛 milk

#### Free From:

🦀 crustaceans 🐟 fish 🥜 peanuts 🧀 soy  
🌰 tree nuts 🌾 wheat

### Handling Suggestions

Refrigerate

### Serving Suggestions

For Breakfast you can dollop on waffles with whipped cream. Add to grilled cheese on whole grain bread with white cheddar, and sage. Make a cherry BBQ sauce by substituting the brown sugar with sour cherry spread

### Prep & Cooking Suggestions

Slicked to desired thickness

### 📄 Product Specifications

Brand	Manufacturer	Product Category
Ponce De Leon	GOURMET FOODS INT CHEESE 1074	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581450694	45069	45069	10820581450691		12/6 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
5.5lb	4.5lb	Spain	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9.5in	6.38in	5in	0.18ft3	28x8	137days	35°F / 37°F



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## Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	150mg
Protein	7	Trans Fats		Calcium	220mg
Total Carbohydrates...	0g	Saturated Fat	7g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	20mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	10mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

## Additional Images

